

Grant's Catering

503 E. Canal St, Antwerp, OH 45813

419-258-2233

2023 Bridal Menu

***All meals are subject to a 18% for catering services, travel fee (when applicable), and state taxes. Prices listed are indicative of food cost only.**

Dinner Selections:

Buffet - \$14.95 (Disposable) \$16.95 (China)

-Includes 2 Meat, 2 Vegetables, 1 Potato, 1 Salad, Rolls & Butter, and Drinks.

-Additional entree may be added for \$2 per guest, additional side \$1.50 per guest

Sit Down - \$20.95 (Served on China)

-Includes 1 Meat, 1 Vegetables, 1 Potato, 1 Salad, Rolls & Butter, and Drinks.

-Additional entree may be added for \$3 per guest

-An upgrade to clear plastic disposable plates is available for \$1 per guest

Upscale Appetizers- priced per guest

BBQ Bacon Wraps - \$3.00

Shrimp Cocktail - \$5.00 - *Available upon request*

Stuffed Mushroom Caps - \$3.50

Appetizer Selections - priced per guest

***All pricing subject to increase by 50% when not being paired with additional meal service**

Chips & Pretzels - 1.00

Spinach Dip w/ Hawaiian Bread - \$2.00

BBQ Cocktail Franks - \$2.00

Veggies & Ranch Dip - \$2.00 GF

Party Mix - \$1.50

Vegetable Pizza - \$2.00

Cheese & Crackers - \$2.50

Chicken Wings (Hot or Honey) - \$2.50 GF

Mexican Layer Dip w/ Tortilla Chips - \$2.00 GF

Fresh Fruit - \$2.00 GF (seasonal availability)

Meatballs (BBQ or Sweet & Sour) -\$2.50

Pretzel Bites w/ Beer Cheese- \$3

Standard Meat Selections (choose 2)

Teriyaki Grilled Chicken- boneless chicken thighs baked with Teriyaki Sauce

Grant's Country Chicken Breast- boneless chicken breast, flour dredged and seasoned, then pan seared till golden, and then baked with chicken gravy

BBQ Grilled Chicken Breast GF- boneless chicken breast, smoked and grilled with our signature bbq rub, and then topped with bbq sauce

BBQ Pulled Pork GF- boneless pork butt, smoked in-house with our signature bbq rub, and topped with bbq sauce. Served with or without buns

Chicken Marsala- boneless chicken breast, flour dredged and seasoned, then baked with mushrooms and a marsala wine sauce

Honey Glazed Ham GF- boneless, sliced ham, baked with a sweet glaze

Chicken Penne Alfredo- penne pasta, topped with grilled chicken breast and creamy, rich alfredo sauce

Marinara Chicken- boneless chicken breast, flour dredged with Italian seasoning, topped with marinara sauce and baked with mozzarella cheese

Italian Lasagna- traditional lasagna prepared with ground beef and a blend of Italian cheeses.

Vegetarian Penne Alfredo- penne pasta, topped with broccoli, red bell peppers, and creamy, rich alfredo sauce

Tender Roast Beef (\$2 per guest)- slow roasted roast beef, topped with gravy.

Smoked Grilled Pork Chops (\$2 per guest) GF- cured, smoked, and then grilled pork chops

Smoked BBQ Beef Brisket (\$3 per guest) GF- slow smoked until tender, beef brisket topped with bbq sauce

Ribeye Steak (\$4 per guest) GF- tender, seasoned, and grilled 8oz. ribeye steaks

Prime Rib Carving Station (\$5 per guest GF) *n/a for tasting appts- marinated, slow-cooked, prime rib

Potato Selections (choose 1)

Seasoned Mashed GF with Gravy- traditional, buttery mashed potatoes served with gravy

Gourmet Petite Buttered Baby Bakers GF- whole, gourmet petite potatoes baked with a blend of butter, olive oil, and seasonings

Cheesy Au Gratin GF- sliced potatoes baked with a blend of cheeses and seasonings

Creamy Scalloped GF- sliced potatoes baked with a creamy sauce

Sweet Potato Bake- sweet potato casserole topped with a brown sugar crumble

Hash Brown Casserole (\$1 per guest)- creamy hash browns with onion, and cheese

Vegetable Selections (choose 2)

Glazed Baby Carrots GF- sweet, cooked baby carrots

Buttered Corn GF- sweet corn cooked with butter

Italian Style Green Beans GF- whole, green beans cooked al dente, with butter and a blend of Italian seasonings

Green Beans with Almonds GF- cut green beans topped with sliced almonds

Green Bean Casserole- traditional baked green casserole, topped with fried onions

Prince Charles Blend GF- blend of green beans, wax beans, and carrots

California Blend GF- blend of cauliflower, broccoli, and carrots

Caribbean Blend GF- blend of carrots, broccoli, and bell peppers

Southern Style Baked Beans GF- baked beans with red onion, brown sugar, and bacon

Beef & Noodles- wide noodles, cooked with our slow roasted beef and broth

Fried Rice GF- rice with Asian seasoning and blend of vegetables

Mac & Cheese- rich, baked macaroni and cheese

Salad Selections (choose 1)

Garden Salad- iceberg salad mixed with carrots, red cabbage, and croutons. Served with French and Ranch dressing

Grant's Italian House Salad GF- iceberg salad mixed with red bell pepper, tomatoes, green onion, mozzarella cheese, and tossed with an italian dressing

Spinach Salad GF- baby spinach greens mixed with strawberries, blueberries, walnuts, green onion, and tossed with a raspberry vinaigrette dressing

Creamy Coleslaw GF- traditional cabbage slaw, with carrots, and a sweet, creamy dressing

Seven Layered Salad GF- iceberg lettuce, tomatoes, cucumbers, onions , sweet peas, hard boiled eggs, cheddar cheese, and bacon, mixed with a sweet, mayonnaise dressing

Homemade Potato Salad GF- traditional potato salad with celery and onion, tossed with our homemade, creamy mustard dressing

Macaroni Salad- macaroni pasta, tossed with red onion, celery, eggs, and our homemade dressing

Italian Pasta Salad- rotini pasta, tossed with tomatoes, cauliflower, broccoli, red bell peppers, red onion, cucumbers, mozzarella cheese, and a creamy Italian dressing

Cauliflower & Broccoli Salad- fresh cauliflower and broccoli, tossed with raisins, sunflower seeds, bacon, and our homemade dressing

Deluxe Salad Bar (\$2 per guest)- bacon, eggs, peas, cheese, broccoli, cucumbers, tomatoes, chopped onion, and 4 dressing choices.

- **All meals include rolls with butter**
- **Complimentary Drinks- Iced Tea, Lemonade, and Water**
- **Coffee, Canned Pop, and Bottled Water may be added for an additional fee**

Additional Food Services:

Dessert Assortment Bar: \$2.50 per guest

Cheesecake Bar w/ toppings: \$3.00 per guest

S'mores Bar: \$2.00 per guest

Ice Cream Bar w/ toppings: \$3.00

Nacho Bar (chips, meat, cheese, salsa, lettuce, tomatoes, and sour cream): \$5 per guest